

A unit of Manomay Eateries Pvt. Ltd.

An ISO 9001:2015 Certified Company WWW.alfanzo.in

#### CAPABILTY PLAN



ALFANZO is a unit of Manomay Eateries Pvt. Ltd and is operational since October 2012. Started with the goal to serve pure vegetarian delicacies to our clients. We are now one of the finest operational restaurants in Gwalior with the annual turn over of more than  $\gtrless$  2 Crore.

In just 9 years we have proved ourselves as one of the most trusted Brand in food industry, that offer high quality standards, having team of professional & experience person whose motto is to offer taste & quality at par industry standards.

# **ABOUT US**



# **MISSION STATEMENT**

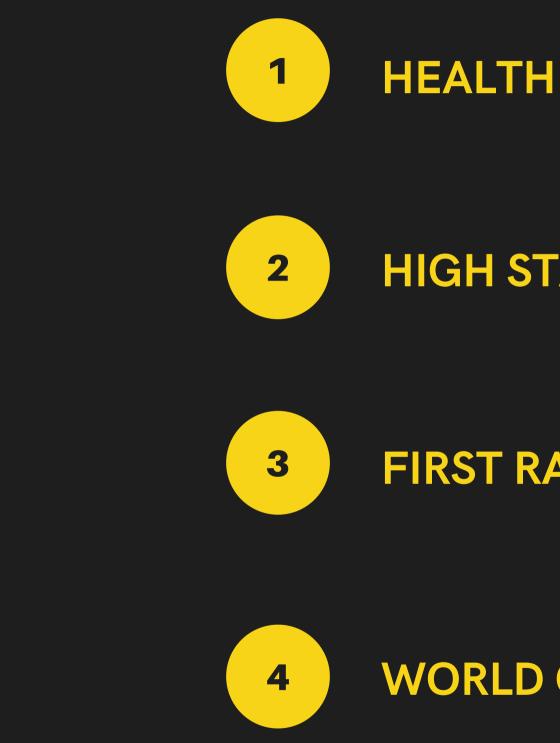
"Alfanzo, a one-stop solution to satiate your Health needs; be it a- tiffin, canteen or catering service. We promise & deliver delicious foods and flavors made from the finest quality ingredients."

Alfanzo serves food which is not only delicious but also nutritious and a complete meal that includes all necessary vitamins and proteins. Usually catered food in schools and offices are oily and unhealthy.

Keeping this in mind, Alfanzo has extended its ideology of healthy eating to this services and aims at providing delicious and well-balanced meals.







## OUR APPROACH

#### HEALTH WITH TASTE

### HIGH STANDARDS OF QUALITY

### FIRST RATE SERVICE

### WORLD CLASS PACKAGING



HIGHLY SKILLED TEAM OF CHEFS & INDUSTRY EXPERTS

EXPERIENCED & PROFESSIONAL MANAGEMENT TEAM

HIGH QUALITY & INDUSTRY STANDARD KITCHENS & EQUIPMENT

CAPACITY TO HANDLE 10000 PAX SERVING IN A DAY



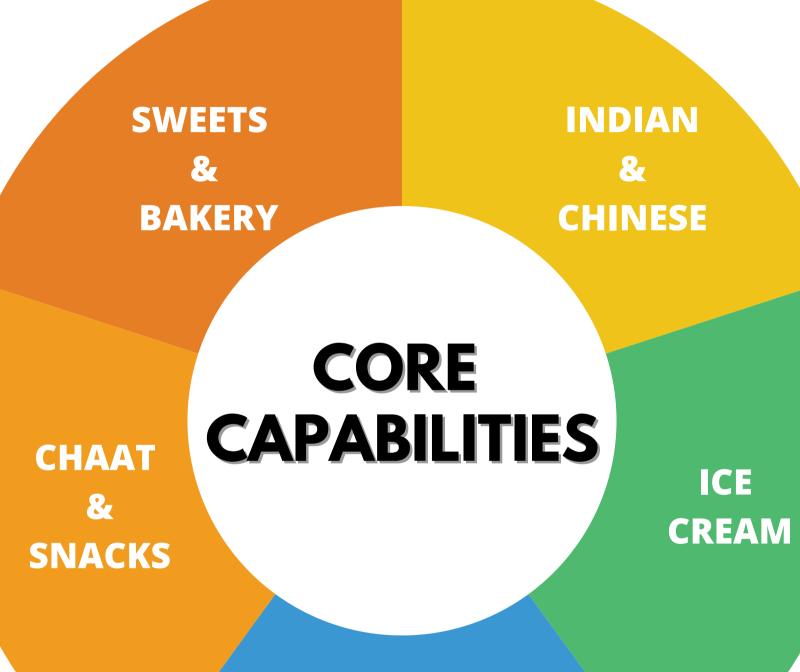




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CONTINENTAL



## **OUR OFFERINGS**

With our own production unit of Bakery and the largest menu offering in industry of more than 1000 items, we are into the various segments of food business





#### **SWEETS & BAKERY BANQUETS**

## **ONLINE FOOD ORDERS & DELIVERY**



## **OUTDOOR CATERING**

### **RETAIL SUPPLIES**

### **BULK FOOD ORDERS**



## BAKERY

#### • CAKES

- PASTRIES
- PREMIUM COOKIES
- BREADS
- BAKERY SNACKS
- HAND MADE CHOCOLATES
- SANDWICHES
- PIZZA
- BURGER
- ROLLS
- PUFF

## **CHAAT & SNACKS**

• PAV BHAJI • CHOLE BHATURE • RAJ KACHORI • DHOKLA AND KHANDVI • VADA PAV & DABELI GOL GAPPA SAMOSA & KACHORI • BHEL PURI ALOO TIKKI • DAHI BHALLA LACCHA TOKRI





We offer more than 100 items in this section which are categorized as:



- CHENA
- MAWA
- GHEE
- NAMKEEN



We offer more than 500 items in this section which are categorized as

## A LA CARTE MENU

### • INDIAN & CHINESE

- SUBCONTINENTAL
- SOUTH INDIAN
- TANDOOR
- MEXICAN

We have successfully delivered more then 1000 ODCs and bulk food orders, which incudes:

#### **HOUSE PARTY AND FUNCTIONS PARTY**

#### CONFERENCES

#### **PICNICS AND** TOURS

### **EXHIBITIONS AND SEMINARS**

#### PUBLIC GATHERINGS



## **OUR CLIENTS**









**SB** 













#### We understand your world







## **OUR CLIENTS**



The New India Assurance Co. Ltd









No. 1 Air Force School Bhind Road, Maharajpur, Gwalior















SURAKSHA AUR BHAROSA DONO



# PRODUCTION PLAN

Production and service planning is correlated with client needs to ensure smooth running functions, satisfied guests, and fair profits.

The amount of food to be requisitioned and produced would depend primarily on the following: a) Number of guests expected **b) Style of service** 

Example: If there are assured 100 guests, we will plan for 10 percent more; if the number of assured guests ranges from 100 to 1,000, then we will plan for 5% more; and if the number of assured guests exceeds 1,000, then we will plan for 3% more.





- Large menu with wide variety and industrial kitchen at back end to cater any high level demand.
- Will extend our services as per your demand and requirement
- Use of technology to improve services and satisfaction level
- High security norms.
- Professional and qualified management team to ensure best delivery and minimal complaints



## • High quality services & delicious food.



## **SAFETY MEASURES**



- We follow all FACCI norms and safety measures issued by Ministry of Health and Welfare to prevent the spread of Covid-19.
- Regular screening of entire staff & mandatary masks. Preventing slips and trips in kitchens and food service.
- Gas safety in catering and hospitality.
- Ventilation of kitchens in catering establishments.
- Maintenance priorities in catering.
- Fire Assessment training (Exits, fire extinguishers) etc).
- Pest Treatment.

# **REACH US AT**

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www.alfanzo.in

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